

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Slim Chickens Permanent O Mobile Establishment Name Type of Establishment 4161 N Mt. Juliet Road O Temporary O Seasonal Address Mt. Juliet Time in 10:55 AM AM/PM Time out 11:57;AM AM/PM City

02/21/2024 Establishment # 605311690 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 112 04

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS etus (IN, OUT, NA, NO) for e

IIN	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)\$=c	orrecte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						Con
	IN	оит	NA	NO	Supervision				Г	IN	оит	NA	NO	Cooking
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	120	0	0	0	Proper cooking
	IN	OUT	NA	NO	Employee Health				1	0	0	0	300	Proper rehea
2	ЭK	0			Management and food employee awareness; reporting	0	0							Cooling an
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				1	3 100	0	0		Proper coolin
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1		0	0	0	Proper hot ho
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	2	128	0	0		Proper cold h
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 💥	0	0	0	Proper date r
6	0	黨		0	Hands clean and properly washed	0	0		2	2 0	0	×	0	Time as a pu
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	Tarre do di po
-	~		_	_	alternate procedures followed	_	_	ш		IN	OUT	NA	NO	
8	35	0	51.5	LIN	Handwashing sinks properly supplied and accessible	0	0	2	2	3 0	ΙoΙ	300		Consumer ac
_		OUT	NA	NO	Approved Source		_	_		_		0-0		food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	H
10	0	0	0	X	Food received at proper temperature	0	0	١. ١	12	0	l٥l	320		Pasteurized f
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	_			- ustaurateur
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				2:		0	X		Food additive
13	黛	0	0		Food separated and protected	0	0	4	2	0	25			Toxic substar
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Confor
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance v HACCP plan

ш					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0		3%		Food additives: approved and properly used	0	0	5
26	0	*			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	ļ ,
	OUT	Proper Use of Utensils			
41	120	in-use utensils; properly stored	0	0	г
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	×	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ten (10) days of the date of the

02/21/2024 02/21/2024 iture of Person In Charge Date Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Slim Chickens
Establishment Number #: 605311690

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Bucket	QA	200						
3 comp sink	QA	200						
Ecolab		75						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Turbo air ric	37					
Turbo air ric sauces	36					
Turbo air ric salad	37					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Chicken tenders raw	Cold Holding	42			
Chicken tenders	Cooking	185			
Chicken wings	Hot Holding	153			
Gravy	Hot Holding	150			
Mac and cheese	Hot Holding	135			
Chicken wings	Cold Holding	41			
Grilled tenders	Cooking	189			
Diced tomatoes	Cold Holding	35			
Sliced tomatoes	Cold Holding	37			
Chicken wings	Cooling	57			
Mac and chhese	Cold Holding	39			

Observed Violations							
Total # 7							
Repeated # ()							
6: Employee pulled up pants and silenced cell phone through pand pocket and then put gloves on without washing hands. Then continued preparing orders 26: Spray bottles stored at mop sink not labeled, purple liquid inside 37: Employee drink stored in ric across from breading station with buttermik and onions not in a designated spot							
41: Scoop handle laying down in slaw in ric							
42: Pans staked wet in shelf under prep table							
45: Severely grooved cutting board on salad cooler							
53: Dirty water standing by mop sink and wic door							

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Slim Chickens
Establishment Number: 605311690

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Discussed policy with pic
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: Slim Chickens	
Establishment Number: 605311690	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
Establishment Name: Slim Chickens							
Establishment Number #: 605311690							
(1 #****							
Sources							
Source Type: Food	Source:	Sysco, What Chef's want					
Source Type: Water	Source:	City					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							